

# The Florence Tribune.

VOL. VII.

FLORENCE, PINAL COUNTY, ARIZONA, SATURDAY, AUGUST 27, 1898.

NO. 35.

## PROFESSIONAL CARDS.

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EYE AND EAR. Phoenix, Arizona.  
H. D. CASSIDAY,  
DISTRICT ATTORNEY, PINAL COUNTY  
Office in the Court House.  
GEO. M. BROCKWAY,  
PHYSICIAN AND SURGEON. Office and  
residence at hospital Florence, Arizona.  
GEO. SCOTT,  
JUSTICE OF THE PEACE, NOTARY  
Public and Conveyancer, Dudleyville,  
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DOCTOR MORRISON,  
PHYSICIAN AND SURGEON. All calls an-  
swered promptly day or night. Residence  
in the Galt building just back of C. R.  
Michea & Co. store, Florence, A. T.

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PHOENIX, ARIZONA.  
Capital, \$100,000  
Surplus, 25,000  
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Wholesale Dealers in

## STAPLE AND

## FANCY GROCERIES,

CONGRESS STREET,  
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Having entirely reloaded lots, and with  
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down goods in Florence and vicinity at less  
than California prices.

## Elliott House,

(South Side Railroad Track.)  
Casa Grande, Arizona.  
W. V. ELLIOTT, Proprietor.

First-class Accommodations for

Commercial Travelers and the Gen-  
eral Public.

Rooms newly furnished and kept neat and  
clean. Table supplied with the best of the  
market affords by an excellent American cook.

## Florence Pharmacy

Under Management of  
Dr. GEO. M. BROCKWAY.

Completely Restocked With  
Drugs, Patent Medicines,  
Toilet Articles, Perfumeries  
Blank Books, Stationery, Cigars, Etc.

NOVELTIES ORDERED FROM TIME TO TIME.

## Geo. E. Kohler,

Furnishes Your House Complete,  
Furniture, Carpets,  
MATTINGS,  
WALL PAPER,  
CROCKERY,  
STOVES.

GEORGE E. KOHLER, - Tucson,  
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## C. R. MICHEA & CO.,

DEALERS IN  
General Merchandise,  
Corner Main and 12th streets.

## Antonio, Chinaman

DEALER IN  
General Merchandise,  
Corner 9th and Bailey streets,  
Florence, Arizona.

## Florence Hotel,

Newly Furnished and Refitted.  
Will be run

## STRICTLY FIRST CLASS.

Table supplied with the best  
the market affords.

## Elegantly Furnished Rooms

AND ALL MODERN APPOINTMENTS.

Bar Constantly Supplied With  
the Choicest Wines, Liquors  
and Cigars.

Patronage of Commercial men and the gen-  
eral public respectfully solicited.

L. K. DRAIS, - Proprietor.

## WILLIAMS

## HOUSE.

C. C. HOCKETT, Proprietor.

Rooms Furnished,  
Everything First-Class.  
Improvements Added

Nicely Furnished Parlor for the Ac-  
commodation of Guests.

Only White Help Employed

Table board \$1 per day; board and lodging  
\$1.50 and upward according to room.

## THE ARIZONA NATIONAL BANK,

OF TUCSON, ARIZONA.  
Capital Stock, \$50,000  
Surplus and Profits, 7,500

OFFICERS:  
BARON M. JACOBS, President.  
FRED FLEISCHMAN, Vice-President.  
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Transacts a General Banking Business.  
Makes telegraphic transfers. Draws For-  
eign and Domestic Bills of Exchange.  
Accounts of individuals. Firms and Cor-  
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## ARIZONA CONSOLIDATED

## Stage and Livery Co.

(Incorporated.)  
BETWEEN  
Florence and Casa Grande  
Livery, Feed &  
Sale Stables  
Florence and Casa Grande.

## COMMERCIAL HOTEL,

European Plan.  
GEO. H. A. LUHRS, - Proprietor.

Corner Center and Jefferson Streets,  
Phoenix, Arizona.

Leading business and family hotel in Ari-  
zona. Located in the business center. Con-  
tains one hundred rooms.

## Tunnel Saloon.

CHOICE WINES,  
LIQUORS  
AND CIGARS.

J. Q. KEATING Proprietor

## C. E. ANGULO'S

## Meat Market,

Main Street, Florence.

Is constantly supplied with Fat Beef, which  
will be furnished customers at the lowest  
cash prices. We buy for cash and are com-  
pelled to sell for cash, and will use our best  
endeavors to guarantee satisfaction to our  
customers.

## Pinel County Building & Loan

Association.  
Florence, Pinal County, Arizona.

I. T. WHITTEMORE, President.  
C. D. KIPP, Vice President.  
D. C. STEVENS, Treasurer.

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Lyle, C. G. Powell and R. T. Bollen.

Office: With H. D. Cassidy.  
Directors' regular meetings, first Monday  
each month at 7 o'clock p. m.

## FIGHTING SEVENTH.

For Some Reason It Is Not in Its  
Right Place.

A Retired Army Officer Gives His  
Views Concerning the Staunch  
Old Fighters - Should  
Be in Cuba.

When a retired army officer opens  
right up and says what he thinks  
of the government in any of its rela-  
tions or actions, it may be put down  
that he is in a deadly earnest, for his  
whole training has been to silence  
the most discreet utterances. This  
fact adds force to the language re-  
cently used by one of these gentlemen  
in Detroit.

"I want this country to know one  
thing," he said, indignantly, "and I'd  
like to see an explanation demanded  
from the war authorities. Everybody  
knows the famous old Seventh cavalry,  
the regiment of Custer and of Forayth,  
of Little Big Horn and Wounded Knee.  
There is a body of the toughest, hard-  
iest troopers in existence. They have  
done more hard service in the field  
and had more members killed since the  
civil war than has all the rest of the  
regular army put together. That  
sounds like an exaggerated statement,  
but it is absolutely true and verified  
in the records.

"Do you know where the Seventh is  
in this time of the war when they  
could do more to hunt down and ex-  
terminate the skulking Spaniards in  
Cuba than could any other like or-  
ganization in the service of the na-  
tion, who know most about their style  
of fighting and how to meet it? They  
are scattered through the southwest  
in little army garrisons of one and  
two companies, keeping an eye on the  
Indians to see that they behave them-  
selves on issue day and the brief  
period of exuberance that follows. They  
faithfully carry out the daily routine  
of military life, go through the usual  
evolutions on the sun-baked parade  
grounds every day, mount guard and  
attend with prompt precision to every  
other duty. Not a man among them  
utters a complaint, but their bronzed  
faces bear the marks of disappoint-  
ment as they read and discuss the  
war news which reaches them through  
belated newspapers. Every old sol-  
dier knows how they feel, how their  
blood warms and their nerves tingle.

Yet they, the tried and seasoned fight-  
ers of the army, the men who have  
followed the most daring leaders, who  
have done police duty while raw  
recruits are sent to the front to com-  
bat a foe that employs the same tac-  
tics with which the Seventh is so fa-  
miliar and has always so successfully  
met.

"My own opinion is, and it is shared  
by other disinterested military men  
of the country, that the Seventh has  
taken up too much space in the army  
history of the country for the past 30  
years, that there are certain men and  
cliques of influence that are jealous  
of its record, and that it is being  
ruthlessly suppressed. More than  
once its dashing officers have been  
brought upon the carpet after some  
brilliant victory over the Gtes, Apaches  
or Sioux, only to be exonerated and  
complimented from the war depart-  
ment. There is some unworthy animus  
behind such harassment of brave men,  
and I believe that it is still operative  
against the Seventh. Public sentiment  
should be aroused, at least to the ex-  
tent of demanding an explanation. It  
would have been just as foolish and in-  
excusable during the civil war to have  
placed the followers of such men as  
Custer and Sheridan on post duty in  
some peaceable section of the coun-  
try."—Detroit Free Press.

## SALUTES ON A WARSHIP.

Are All Fired Between Sunset and  
Sunrise and None Exceed  
Twenty-One Guns.

No salute exceeds 21 guns, and no sal-  
ute is ever fired except between sun-  
rise and sunset, when the national col-  
ors must be displayed; but it is also  
usual not to fire salutes before eight  
a. m. Whenever the president is en-  
barked in a ship-of-war flying his flag,  
all other United States ships-of-war  
and naval stations near which he  
passes will fire the national salute.  
Side-boats are detailed usually from  
the apprentice boys. They stand each  
side of the gangway in line and salute  
by touching their caps as visiting of-  
ficials come on board or leave. Com-  
missioned officers board and leave a  
ship by the starboard gangway. War-  
rant officers, naval cadets and enlisted  
men use the port gangway.  
After nightfall all boats coming close  
to the ship are hailed by the marine  
sentry or by the quartermaster with  
the words: "Bont ahoy!" A flag of-  
ficer answers: "Flag!" a commanding  
officer answers the name of his ship;  
other commissioned officers answer:  
"Aye, aye;" warrant officers and naval  
cadets answer: "No, no;" while en-  
listed men answer: "Hello!"  
Every officer and man on reaching  
the upper deck salutes the national  
flag, and this salute is returned by the  
officer of the watch on board.  
Flag officers are addressed by their  
titles of admiral or commodore; cap-  
tains and commanding officers are  
called "captain;" all other officers are  
called "Mr.," and not by their official  
titles, though in addressing them in

writing these titles are always used.  
The surgeons, however, are usually  
called "Doctor," and paymasters of  
any grade "paymaster."

Boat salutes are given by tossing  
oars, which means holding them up-  
right in the air with the blades fore  
and aft, or by lying on oars, by which  
is meant holding the oars horizontal  
as they rest in the rowlocks. Cox-  
swains of boats stand and salute when  
passing boats containing officers. All  
officers and men, whether in uniform  
or not, meeting a senior afloat or  
ashore, salute by touching the cap.  
When a ship of the navy enters a  
port of any nation where there is a  
fort or battery, or where a ship-of-  
war of that nation may be lying, she  
shall fire a salute of 21 guns, provided  
the captain is satisfied that the salute  
will be returned. The flag of the na-  
tion saluted will be displayed at the  
main during the salute.  
National airs of foreign states hav-  
ing war vessels in company with our  
own will be played by our bands  
as a compliment.—Lieut. Philip An-  
drews, in St. Nicholas.

## THE MANGO.

A Pungent Fruit That Is Abundant in  
the Philippine Islands—  
How to Eat It.

Some people take to olives, caviare,  
and some complicated cheese without  
any preliminary training, by a sort of  
instinct. They are so very few that  
they serve only as a limited proof of  
the doctrine of heredity and atavism. The  
mango of the tropics falls in the  
same class, a fact which Gen. Merritt's  
army of occupation is going to discover  
for itself as soon as it begins the sol-  
dier's soulful investigation of the in-  
digenous commissariat of the Philip-  
pines.

The mango is of the size of an apple  
and something the shape of a pear that  
has turned a somewhat and has land-  
ed on the stem big end to. Its color  
is a rich and dark green with a blotch  
of salmon on one side. It is impos-  
sible to bite into it as one would bite  
into a pear for two reasons—the skin  
is too tough and the stone is fully half  
as large as the whole fruit. The only  
way is to nibble off the skin, for it is  
too juicy to be pared; gnaw the skin  
off one side until a considerable por-  
tion is exposed of the red flesh. Then  
suck in the juices and the meat to-  
gether until the stone presents itself.  
The next step is to get the stone and  
the other side of the fruit into the  
mouth while leaving the remainder of  
the skin outside and clear of the meat.  
In this successful operation one speedily  
learns that the mango belongs to the  
natural order of elongations. The  
remainder of the process is to eject  
the stone, which is an uncomfortably  
large mouthful. When one has eaten  
all the mangoes he cares to take at one  
sitting it is necessary to take a bath  
and change the clothing in order to  
get rid of the superabundance of juice  
and pulp which will smear the face  
and daub the apparel despite all pre-  
cautions.

As to the flavor of the mango, and no  
one would bother with the extremely  
sloppy fruit if it were not for real en-  
joyment of the flavor, it is possible to  
make a trial trip. Set a large elon-  
gation peach to soak over night in di-  
luted turpentine and the next morning  
it will satisfactorily suggest the first  
taste of the mango. The smack of  
turpentine and resin is most promi-  
nent in the skin, but it is quite marked  
in the juice and pulp. After cultivat-  
ing the taste most people consider the  
mango the finest fruit of the tropics,  
and recognize a dozen varieties by the  
varying strength of the turpentine.  
But no amount of cultivation of the  
taste will ever avail to solve the real  
trick of the mango, that is, to eat it  
without needing a bath afterward.—  
N. Y. Sun.

## Cream of Cabbage Soup.

Take half of a medium-sized head of  
cabbage; chop it fine and measure; to  
each quart of this allow one quart of  
milk. Cover the cabbage with a quart  
of boiling water; add a teaspoonful of  
salt, a slice of onion, and, if you have it,  
a sprig of parsley. Allow it to stand  
where it cannot possibly boil, but still  
be kept at a temperature of about  
180 degrees until the cabbage is trans-  
parent. Press through a colander, us-  
ing and saving the water. Add to this  
one quart of milk. Rub together a  
quarter of a pound of butter and three  
tablespoonfuls of flour, and add to the  
soup, stirring carefully until it reaches  
the boiling point. Take from the fire;  
add a teaspoonful of salt and a quar-  
ter of a teaspoonful of white pepper.  
Serve with squares of toast bread  
and with tiny little cheese balls.

Cream of cauliflower may be made  
in the same way, using one head of cau-  
liflower and a quart of water. This  
soup may be made after the same rule  
as the cream of cabbage soup. The  
red cabbage may also be used pre-  
cisely the same as the white; it gives a  
sort of violet or blue soup, which is  
frequently used for violet luncheons.  
—Ladies' Home Journal.

Mrs. O'Brien—Arrah! and it's the  
terrible shock the Widow Kerrigan  
got. Do you remember the blackthorn  
bush she bought on the Bowersy and  
planted on her husband's grave?  
Mrs. O'Grady—O! do that. Has it  
been shatolen?  
"Worse than that! When she visited  
the grave to-day she found three or-  
anges growing on it."—Puck.

## DREAD OF EUROPE.

Antipathy to This Country Is Not  
Confined to France.

The Probable Policy of Spain in the  
Present War—England Is Said to  
Be Unpopular on the  
Continent.

The lawlessness of the French gov-  
ernment is reflected in the press. The  
unanimity of obprobrium against Eng-  
land for her attitude toward Spain and  
the United States is now the marked  
feature of the French press. The Libre  
Parole presents to the world French  
opinion in miniature, when it stig-  
matizes England as the hypocritical ac-  
complice of the United States. "Their  
attitude is," it declares, "an ignominy;  
but it is just as well, perhaps, that they  
should work together, for the day upon  
which they will be called to account by  
international justice—the day when the  
British leech will be forced to dis-  
gorge, and Europe resolves to no longer  
tolerate the disgrace of allowing the  
law to be laid down by such scoundrels  
and malefactors as John Bull and Broth-  
er Jonathan—then it will have reason  
for congratulation that they will be  
able to invoke no excuse for mercy.  
They have been brothers in infamy,  
and history will sooner or later chastise  
them altogether." This language  
gives pointed, if not diplomatic, expres-  
sion to continental antipathies that are  
by no means confined to France. In  
Germany, Austria, Russia and Italy  
peoples and governments are antipa-  
thetic to the principles represented by  
the stars and stripes. A dispatch from  
the Washington correspondent of the  
London Times that appeared on April  
23 has attracted wide attention, be-  
cause, after describing an interview  
with the president, the distinguished  
correspondent says that Mr. McKinley  
turns a somewhat "deaf ear to the  
warnings of the European continent."

Do not let the American public make  
any mistake about the facts. If Eng-  
land is unpopular on the continent it  
is partly because she is strong, and  
partly because she is not only free, but  
the friend of freedom in other lands.  
America is disliked among the despot-  
isms for the same reasons. Continental  
powers know that the organized armed  
strength of the United States at the  
end of this war, let it end when it may,  
will make America a match for the  
great powers, whether in the Pacific or  
in the Atlantic. Foreigners perceive  
that the rescue of Cuba from Spanish  
brutality will introduce the United  
States into the circle of the great Eu-  
ropean powers. To her will fall the dis-  
position of the Philippine islands, and  
perhaps of Morocco—sweet morsels  
hankered after by Germany, by Japan  
and by France. With the direct entry  
of the United States into the territorial  
interests of the wide world her role in  
the drama of the next century will be a  
leading one.

Furthermore, the policy of Spain may  
be to make of the war a succession of  
slow campaigns, and thus to render the  
capture of Cuba, but one incident in a  
long struggle. European nations, other  
than Great Britain, regard the ap-  
proach to the shores of Spain of the  
great western influence with feelings  
of abhorrence, dismay and surprise.  
They are beginning to see that while  
for Spain there are two ways out of the  
trouble that besets her, for the United  
States there is but one. Whatever the  
cost, and whatever the sacrifice, the  
American republic cannot stay her hand  
until Spain has been driven out of her  
colonial empire in east and west. And,  
lastly, they know that whatever suffer-  
ing may be caused to the Spaniards,  
and whatever steps are taken by the  
United States to insure victory, and  
however, needless the war may have  
been, America will command the firm  
friendship of England. I have taken  
pains to discover the qualifications of  
the persons responsible for the prin-  
cipal attacks on America that have ap-  
peared in the London press, so far as  
they have come under my notice. In  
each case I learn that the writer has  
visited neither Spain nor the states.  
Alien influences have inspired uter-  
ances which no writer of true English  
blood could have penned. With regard  
to the working men and the middle  
classes there is nothing to report. The  
keenest interest is taken. Newspapers  
are published several times a day, in-  
cluding Sundays, but not a single daily  
paper of influence is found to break the  
consensus of anxious solicitude for the  
speedy success of American arms.—  
London Cor. Harper's Weekly.

## Before Dewey.

Manila has been taken before. The  
English did the job over a century ago,  
and a pretty tough task they had. The  
fleet numbered 14 ships; they were all  
heavily armed, and the moment they  
entered the bay they got to work. So  
did the typhoon. Covered by the frig-  
ates' guns, a detachment of artillery  
and marines made for the shore. But  
the guns could not protect them from  
the waves. The surf took them, tossed  
them, churned them, and while the  
shells shrieked over them, pitched  
them against each other. It was real  
Armada weather, but this time on the  
side of Spain. How the troops landed  
only an eye-witness could state, yet  
land they did. Meanwhile the storm  
increased. The whole coast was a-broil.  
The frigates had the palsy. They  
danced like epileptics. But over the  
boom of the waters was the boom of

Royal makes the food pure,  
wholesome and delicious.



the guns. Through those waters an-  
other detachment was sent, a second,  
a third. Spaniards, natives, the ele-  
ments even joined to repulse them.  
Yet still the guns persisted. In the  
bustion a breach was made. Through  
the crumbled walls the English poured,  
and presently Manila had fallen. It is  
related that many of them refused  
quarter, and that rather than surren-  
der 300 of them drowned themselves in  
the sea. The ransom which Manila  
paid was \$4,000,000. That was dirt  
cheap and would be tripled to-day.  
Collier's Weekly.

## BICYCLE TEAS.

Informal and Enjoyable Little Feasts  
Which May Be Served on  
the Porch.

Happy the hostess who has a porch  
on which to entertain her wheeling  
party. The informal little feasts that  
may be enjoyed on a sheltered porch by  
the tired wheelers will be voted the  
ideal "teas" of the season.

Some little relish beside the crackers  
or wafers must be served with the tea  
for the hungry party, and there will be  
no danger of this spoiling the appetite  
for the dinner later.

There is an Indian delicacy that  
promises to be popular. A hot water  
plate is placed over a gas stove or al-  
cohol flame. In the upper receptacle  
place two tablespoonfuls of butter, two  
of anchovy essence, two beaten eggs and  
anyone pepper to taste, and make the  
whole amazing hot. Have strips of  
freshly made toast, dip them in the  
mixture and serve on hot plates at once.  
This is an evening "pick-me-up" in  
India.

Kipperd herring may be devised for  
these little feasts, or kippered herring  
and blonsters may be filleted and broiled,  
or, rather, reverse that process and  
broil them first. Take off the heads and  
tails of these little herring, split, re-  
move the back bone, dip in egg and  
crumbs and broil, laying each on hot  
toast.

At one of these little "set outs"  
the supply of kippered herring gave  
out, while appetites were still in  
their prime, when the hostess, whose  
ingenuity was only equalled by her hos-  
pitality, brought forward plates of thin  
toast lavishly spread with sweet but-  
ter and thickly sprinkled with cel-  
ery salt, with just a dash of paprika or  
Hungarian red pepper. This, accom-  
panied by cups of fragrant Oolong  
Pekee, was voted a new and most de-  
lightful discovery.

One might think it a poor sort of  
feast of which sea biscuit or hard tack  
should form the basis—that is, one  
would unless one had eaten them pre-  
pared as follows: Make a mixture of  
anchovy paste, curry and salt, using  
just enough of the two latter for sea-  
soning; spread the biscuits with this  
and grill on the other side over a slow  
fire; then butter lavishly and serve  
with rich, fragrant cocoa. Or toast on  
both sides, spread with butter and pour  
over them a paste from melted cheese,  
mustard and salt.

At a recent tea crumpets and caviare,  
with cups of delicate cocoa, seemed the  
summa bonum in the way of an ap-  
petizing dainty. The crumpets were  
English, such as are sold by all city  
bakers; they were brought from the  
kitchen very hot, and were toasted and  
spread by the hostess under the eyes  
of her guests with butter and Russian  
caviare. This gives one as near an ap-  
proach as it is possible to get outside of  
Russia, to blini au caviare, which is  
made with a thin, delicate cake peculiar  
to Russia. Toast may be substituted  
for the crumpets if they cannot conveni-  
ently be secured.—Cincinnati Commer-  
cial Tribune.

## Had Enough of Them.

"Do you love the stars and stripes?"  
asked the first passenger.  
"Well," said the other, whose hair  
was rather short, "the stars are all  
right, but I do not care for the stripes.  
My address has been Sing Sing for  
eight years."—N. Y. Journal.

## DEAR MADAM!

Your bread needn't smell  
of soda or alum or lime.

Schilling's Best baking  
powder has no lime or alum  
or excess of soda.